

# DOMINE DE LA ROCHE BLEUE

## LA GUINGUETTE

Loire , France



|                               |                                                                                                                                                                                          |
|-------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Availability</b>           | Saq +12856228                                                                                                                                                                            |
| <b>Human</b>                  | Sébastien Cornille                                                                                                                                                                       |
| <b>Millésime</b>              | 2016                                                                                                                                                                                     |
| <b>Appellation</b>            | Coteaux du Loir AOC                                                                                                                                                                      |
| <b>Sols</b>                   | Flinty-clay Limestone                                                                                                                                                                    |
| <b>Altitude Des Vignes</b>    | 80-100 meters above sea level                                                                                                                                                            |
| <b>Orientation</b>            | South East                                                                                                                                                                               |
| <b>Cépages</b>                | 80 % Pineau d'aunis 20 % Gamay                                                                                                                                                           |
| <b>Viticulture</b>            | Organic with a biodynamic approach                                                                                                                                                       |
| <b>Palissage</b>              | Double cordon de royat                                                                                                                                                                   |
| <b>Pi/Hect</b>                | 5 500-6000 ft/ha                                                                                                                                                                         |
| <b>HI/Hect</b>                | 30- 35 hl/ha                                                                                                                                                                             |
| <b>Vendanges</b>              | Hand harvested                                                                                                                                                                           |
| <b>Vinification</b>           | 10-day semi-carbonic maceration of whole grains, end of alcoholic fermentation in oak barrels of 3 to 6 wines, malolactic fermentation in barrels, bottling without filtration or fining |
| <b>Levures</b>                | Indigenous                                                                                                                                                                               |
| <b>Élevage</b>                | 3 months 2/3 in barrels and 1/3 in tank                                                                                                                                                  |
| <b>Volume D'alcool</b>        | 12.5% alc./vol.                                                                                                                                                                          |
| <b>Sulfites</b>               | 50 mg/l                                                                                                                                                                                  |
| <b>Sucre Résiduel</b>         | 0 g/l                                                                                                                                                                                    |
| <b>Acidité Totale</b>         | 4.5 g/l                                                                                                                                                                                  |
| <b>Color</b>                  | Very light garnet                                                                                                                                                                        |
| <b>Degustation</b>            | Raspberry nose with peppery finish. Silky and light on the palate with a progressive sweetness sensation towards crushed pepper and subtly tight tannins                                 |
| <b>Temperature Of Service</b> | 12-14°C                                                                                                                                                                                  |

---

BOIRES

---